

§ 309.18

prepared at the official establishment are free from adulteration.

§ 309.18 Official marks and devices for purposes of ante-mortem inspection.

(a) All livestock required by this part to be identified as U.S. Suspects shall be tagged with a serially numbered metal ear tag bearing the term "U.S. Suspect," except as provided in § 309.2(d) and except that cattle affected with epithelioma of the eye, actinomycosis, or actinobacillosis to such an extent that the lesions would be readily detected on post-mortem inspection, need not be individually tagged on ante-mortem inspection with the U.S. Suspect tag, provided that such cattle are segregated and otherwise handled as U.S. Suspects.

(b) In addition, identification of U.S. Suspect swine must include the use of tattoos specified by the inspector to maintain the identity of the animals through the dehairing equipment when such equipment is used.

(c) All livestock required by this part to be identified as U.S. Condemned shall be tagged with a serially numbered metal ear tag bearing the term "U.S. Condemned."

(d) The devices described in paragraphs (a), (b), and (c) of this section shall be the official devices for identification of livestock required to be identified as U.S. Suspect or U.S. Condemned as provided in this part.

PART 310—POST-MORTEM INSPECTION

Sec.

310.1 Extent and time of post-mortem inspection; post-mortem inspection staffing standards.

310.2 Identification of carcass with certain severed parts thereof and with animal from which derived.

310.3 Carcasses and parts in certain instances to be retained.

310.4 Identification of carcasses and parts; tagging.

310.5 Condemned carcasses and parts to be so marked; tanking; separation.

310.6 Carcasses and parts passed for cooking; marking.

310.7 Removal of spermatic cords, pizzles and preputial diverticuli.

310.8 Passing and marking of carcasses and parts.

9 CFR Ch. III (1–1–09 Edition)

310.9 Anthrax; carcasses not to be eviscerated; disposition of affected carcasses; hides, hoofs, horns, hair, viscera and contents, and fat; handling of blood and scalding vat water; general cleanup and disinfection.

310.10 Carcasses with skin or hide on; cleaning before evisceration; removal of larvae of Hypodermae, external parasites and other pathological skin conditions.

310.11 Cleaning of hog carcasses before incising.

310.12 Sternum to be split; abdominal and thoracic viscera to be removed.

310.13 Inflating carcasses or parts thereof; transferring caul or other fat.

310.14 Handling of bruised parts.

310.15 Disposition of thyroid glands and laryngeal muscle tissue.

310.16 Disposition of lungs.

310.17 Inspection of mammary glands.

310.18 Contamination of carcasses, organs, or other parts.

310.19 Inspection of kidneys.

310.20 Saving of blood from livestock as an edible product.

310.21 Carcasses suspected of containing sulfa and antibiotic residues; sampling frequency; disposition of affected carcasses and parts.

310.22 Specified risk materials from cattle and their handling and disposition.

310.23 Identification of carcasses and parts of swine.

310.24 [Reserved]

310.25 Contamination with microorganisms; process control verification criteria and testing; pathogen reduction standards.

AUTHORITY: 21 U.S.C. 601–695; 7 CFR 2.18, 2.53.

SOURCE: 35 FR 15567, Oct. 3, 1970, unless otherwise noted.

§ 310.1 Extent and time of post-mortem inspection; post-mortem inspection staffing standards.

(a) A careful post-mortem examination and inspection shall be made of the carcasses and parts thereof of all livestock slaughtered at official establishments. Such inspection and examination shall be made at the time of slaughter unless, because of unusual circumstances, prior arrangements acceptable to the Administrator have been made in specific cases by the circuit supervisor for making such inspection and examination at a later time.

(b)(1) The staffing standards on the basis of the number of carcasses to be inspected per hour are outlined in the

following tables. Standards for multiple inspector lines are based on inspectors rotating through the different types of inspection stations during each shift to equalize the workload. The inspector in charge shall have the authority to require the establishment to reduce slaughter line speeds where, in his judgment, the inspection procedure cannot be adequately performed at the current line speed because of particular deficiencies in carcass preparation and presentation by the plant at the higher speed, or because the health condition of the particular animals indicates a need for more extensive inspection.

(2) *Cattle inspection.* For all cattle staffing standards, an “a” in the “Number of Inspectors by Stations” column means that one inspector performs the entire inspection procedure and a “b” means that one inspector performs the head and lower carcass inspection and a second inspector performs the viscera and upper carcass inspection.¹

(i) Inspection Using the Viscera Truck.

¹The “Maximum Slaughter Rates” figures listed in paragraph (b)(2)(i) of this section for one (a) and two (b) inspector kills are overstated because the time required to walk from one inspection station to another is not included. To determine the proper adjusted maximum slaughter line speed, paragraph (b)(2)(i)(A) of this section for one inspector kills or paragraph (b)(2)(i)(B) of this section for two inspector kills must be used along with their accompanying rules.

STEERS AND HEIFERS

Maximum slaughter rates (head per hour)	Number of inspectors by stations		
	Head	Viscera	Car-cass
1 to 27	a	a	a
28 to 56	b	b	b
57 to 84	1	1	1
85 to 86	1	2	1
87 to 143	2	2	1

COWS AND BULLS

Maximum slaughter rates (head per hour)	Number of inspectors by stations		
	Head	Viscera	Car-cass
1 to 27	a	a	a
28 to 55	b	b	b
56 to 77	1	1	1
78 to 81	1	2	1
82 to 134	2	2	1

(A) Rules for determining adjusted maximum slaughter rates for single-inspector kills considering walking distance according to the table in this subdivision: Determine the distances the inspector actually walks between the points shown in columns 2 through 14 of the following table. For each column, determine the deduction figure opposite the appropriate number of feet in column 1. Compute the total of the deduction figures for columns 2 through 14. The adjusted maximum rate is the maximum rate in paragraph (b)(2)(i) of this section minus total of the deduction figures. If the resultant number is not a whole number, it must be rounded off to the next *lowest* whole number.

ONE-INSPECTOR CATTLE KILL—VISCERA TRUCK

[Table of deductions from maximum slaughter rates for each 2 feet between points (in tenths of cattle per hour)]

1 Num- ber of be- tween points	2 Head rack and high rail		3 Viscera and low rail		4 Low rail and head rack		5 Head rack and carcass ²		6 Carcass ² and washbasin ²		7 Tags—brands and low rail		8 Viscera and washbasin		9 Viscera and high rail		10 Low rail and high rail ¹		11 Head rack and closest washbasin		12 Washbasin and high rail ¹		13 Head rack and wash- basin		14 Viscera and legs—brands	
	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls	Strs. Hrs.	Cows Bulls
1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
3	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
5	0	0	0.1	0	0	0	0	0	0	0	0	0	0	0	0.1	0	0	0	0	0	0	0	0	0	0.1	0
7	0	0	0.1	0.1	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0	0	0	0	0	0	0	0	0	0.1
9	0	0	0.2	0.1	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0	0	0	0	0	0	0	0	0	0.1
11	0.1	0	0.2	0.2	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0	0	0	0	0	0	0	0	0.1
13	0.1	0.1	0.3	0.2	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0	0	0	0	0	0	0	0.1
15	0.1	0.1	0.4	0.3	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0	0	0	0	0	0	0.1
17	0.1	0.1	0.4	0.3	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0	0	0	0	0	0.1
19	0.1	0.1	0.5	0.4	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0	0	0	0	0.1
21	0.2	0.2	0.5	0.4	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0	0	0	0.1
23	0.2	0.2	0.6	0.5	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0	0	0.1
25	0.2	0.2	0.7	0.5	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0	0.1
27	0.2	0.2	0.7	0.5	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
29	0.2	0.2	0.8	0.6	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
31	0.3	0.2	0.8	0.6	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
33	0.3	0.3	0.9	0.7	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
35	0.3	0.3	1.0	0.7	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
37	0.3	0.3	1.0	0.8	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
39	0.3	0.3	1.1	0.8	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
41	0.4	0.3	1.1	0.9	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
43	0.4	0.4	1.2	0.9	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
45	0.4	0.4	1.2	0.9	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
47	0.4	0.4	1.3	1.0	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
49	0.4	0.4	1.4	1.0	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
51	0.5	0.5	1.4	1.1	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
53	0.5	0.5	1.5	1.1	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
55	0.5	0.5	1.5	1.2	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
57	0.5	0.5	1.6	1.2	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1
59	0.5	0.5	1.6	1.3	0	0	0	0	0	0	0	0	0	0	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1

¹ The washbasin referred to here is the one the inspector uses while enroute from the head rack to high rail inspection.² This refers to the carcass in the bleeding area.

Food Safety and Inspection Service, USDA

§ 310.1

(B) Rules for determining adjusted maximum slaughter rates for two-inspector kills considering walking distance according to the table in this subdivision: Determine the distances the inspectors actually walk between the points shown in columns 2 through 9 of the following table. Column 9 is used only if the condemned brands and tags the viscera inspector uses are kept at a location other than at the wash-basin-sterilizer. For each column, de-

termine the deduction figure opposite the appropriate number of feet in column 1. Compute the total of the deduction figures for columns 2 through 9. Divide this total by 2. The adjusted maximum rate is the maximum rate in paragraph (b)(2)(i) of this section minus the number calculated above. If the resultant number is not a whole number, it must be rounded off to the next *lowest* whole number.

TWO-INSPECTOR CATTLE KILL—VISCERA TRUCK																
[Table of deductions from maximum slaughter rates for each 2 feet between points (in tenths of cattle per hour)]																
Heads and low rail inspection					Viscera and high rail inspection											
1 Number of feet between points	2 Head rack and washbasin		3 Head rack and car-casses ²		4 Washbasin and low rail		5 Head rack and low rail		6 Viscera and brands tags (washbasin)		7 Viscera and high rail		8 High rail and wash-basin		9 ¹ Viscera and wash-basin	
	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls	Strs. Hfrs.	Cows Bulls
1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
3	0.1	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0.1
5	0.1	0.1	0.1	0.1	0.1	0.1	0.8	0.7	0.4	0.5	0.5	0.5	0.5	0.1	0.2	0.2
7	0.1	0.2	0.1	0.1	0.1	0.1	1.5	1.4	0.7	0.9	1.0	0.9	0.3	0.3	0.3	0.3
9	0.2	0.2	0.1	0.2	0.1	0.2	2.2	2.0	1.1	1.3	1.5	1.3	0.4	0.4	0.5	0.4
11	0.2	0.3	0.1	0.2	0.2	0.2	2.8	2.7	1.4	1.7	1.9	1.8	0.5	0.6	0.4	0.6
13	0.2	0.4	0.1	0.3	0.2	0.2	3.5	3.3	1.7	2.1	2.4	2.2	0.6	0.7	0.5	0.8
15	0.3	0.4	0.1	0.3	0.2	0.3	4.1	3.9	2.0	2.5	2.9	2.6	0.7	0.9	0.6	0.9
17	0.3	0.5	0.1	0.4	0.2	0.3	4.8	4.5	2.4	2.9	3.3	3.0	0.8	1.0	0.7	1.0
19	0.3	0.6	0.2	0.4	0.3	0.4	5.4	5.1	2.7	3.3	3.7	3.4	0.9	1.2	0.7	1.2
21	0.3	0.6	0.2	0.4	0.3	0.4	6.0	5.7	3.0	3.7	4.2	3.7	1.0	1.3	0.8	1.3
23	0.4	0.7	0.2	0.5	0.3	0.5	6.6	6.3	3.3	4.0	4.6	4.1	1.2	1.4	0.9	1.4
25	0.4	0.7	0.2	0.5	0.3	0.5	7.2	6.8	3.6	4.4	5.0	4.5	1.3	1.6	1.0	1.6
27	0.4	0.8	0.2	0.6	0.4	0.5	7.8	7.4	3.9	4.7	5.4	4.9	1.4	1.7	1.0	1.7
29	0.5	0.9	0.2	0.6	0.4	0.6	8.3	7.9	4.2	5.1	5.8	5.2	1.5	1.8	1.1	1.8
31	0.5	0.9	0.2	0.7	0.4	0.6	8.9	8.5	4.5	5.4	6.2	5.6	1.6	2.0	1.2	2.0
33	0.5	1.0	0.2	0.7	0.4	0.7	9.4	9.0	4.8	5.8	6.5	5.9	1.7	2.1	1.3	2.1
35	0.6	1.1	0.3	0.8	0.5	0.7	10.0	9.5	5.0	6.1	6.9	6.3	1.8	2.2	1.3	2.3
37	0.6	1.1	0.3	0.8	0.5	0.7	10.5	10.0	5.3	6.4	7.3	6.6	1.9	2.4	1.4	2.4
39	0.6	1.2	0.3	0.9	0.5	0.8	11.0	10.5	5.6	6.8	7.6	6.9	2.0	2.5	1.5	2.5
41	0.7	1.2	0.3	0.9	0.6	0.8	11.5	11.0	5.9	7.1	8.0	7.2	2.1	2.6	1.5	2.6
43	0.7	1.3	0.3	0.9	0.6	0.9	12.0	11.4	6.1	7.4	8.3	7.6	2.2	2.8	1.6	2.8
45	0.7	1.4	0.3	1.0	0.6	0.9	12.5	11.9	6.4	7.7	8.7	7.9	2.4	2.9	1.7	2.9
47	0.8	1.4	0.3	1.0	0.6	1.0	13.0	12.4	6.7	8.0	9.0	8.2	2.5	3.0	1.8	3.0
49	0.8	1.5	0.3	1.1	0.7	1.0	13.4	12.8	6.9	8.3	9.4	8.5	2.6	3.2	1.8	3.1
51	0.8	1.6	0.3	1.1	0.7	1.0	13.9	13.3	7.2	8.6	9.7	8.8	2.7	3.3	1.9	3.3
53	0.9	1.6	0.4	1.2	0.7	1.1	14.4	13.7	7.4	8.9	10.0	9.1	2.8	3.4	2.0	3.4
55	0.9	1.7	0.4	1.2	0.7	1.1	14.8	14.1	7.7	9.2	10.3	9.4	2.9	3.5	2.0	3.5
57	0.9	1.7	0.4	1.3	0.8	1.2	15.2	14.6	7.9	9.5	10.6	9.7	3.0	3.7	2.1	3.6
59	0.9	1.8	0.4	1.3	0.8	1.2	15.7	15.0	8.2	9.7	10.9	9.9	3.1	3.8	2.2	3.8

¹ This column to be used only if brands and tags are not located at the washbasin.

² This refers to the carcasses in the bleeding area.

Food Safety and Inspection Service, USDA

§ 310.1

(ii) Inspection Using Viscera Table,
Tongue-In Presentation of Heads.

STEERS AND HEIFERS			
Maximum slaughter rates (head per hour)	Number of inspectors by stations		
	Head	Viscera	Car-cass
1 to 32	a	a	a
33 to 58	b	b	b
59 to 84	1	1	1
85 to 86	1	2	1
87 to 143	2	2	1
144 to 171	3	2	1
172 to 198	3	3	1
199 to 226	3	3	2
227 to 253	4	3	2
254 to 280	4	4	2
281 to 306	5	4	2
307 to 333	5	5	2

COWS AND BULLS			
Maximum slaughter rates (head per hour)	Number of inspectors by stations		
	Head	Viscera	Car-cass
1 to 29	a	a	a
30 to 56	b	b	b
57 to 77	1	1	1
78 to 81	1	2	1
82 to 134	2	2	1
135 to 159	2	3	1
160 to 187	3	3	1
188 to 213	3	4	1
214 to 234	3	4	2
235 to 264	4	4	2
265 to 289	5	4	2
290 to 314	5	5	2

(iii) Inspection Using Viscera Table,
Tongue-Out Presentation of Heads.

STEERS AND HEIFERS			
Maximum slaughter rates (head per hour)	Number of inspectors by stations		
	Head	Viscera	Car-cass
1 to 32	a	a	a
33 to 58	b	b	b
59 to 86	1	1	1
87 to 103	1	2	1
104 to 156	2	2	1
157 to 186	2	3	1
187 to 216	3	3	1
217 to 246	3	3	2
247 to 275	3	4	2
276 to 304	4	4	2
305 to 333	4	5	2
334 to 362	5	5	2
363 to 390	5	6	2

COWS AND BULLS

Maximum slaughter rates (head per hour)	Number of inspectors by stations		
	Head	Viscera	Car-cass
1 to 29	a	a	a
30 to 56	b	b	b
57 to 79	1	1	1
80 to 98	1	2	1
99 to 147	2	2	1
148 to 174	2	3	1
175 to 205	3	3	1
206 to 233	3	4	1
234 to 256	3	4	2
257 to 288	4	4	2
289 to 316	5	4	2
317 to 343	5	5	2

(3) *Swine Inspection.* The following inspection staffing standards are applicable to swine slaughter configurations. The inspection standards for all slaughter lines are based upon the observation rather than palpation, at the viscera inspection station, of the spleen, liver, heart, lungs, and mediastinal lymph nodes. In addition, for one- and two-inspector lines, the standards are based upon the distance walked (in feet) by the inspector between work stations; and for three or more inspector slaughter lines, upon the use of a mirror, as described in §307.2(m)(6), at the carcass inspection station. Although not required in a one- or two-inspector slaughter configuration, except in certain cases as determined by the inspection service, if a mirror is used, it must comply with the requirements of §307.2(m)(6).

**TABLE 1—ONE INSPECTOR—STAFFING
STANDARDS FOR SWINE**

Distance walked ¹ in feet is—	Maximum inspection rates (head per hour)			
	Market hogs (heads attached or detached)		Sows and boars (heads detached)	
	Without mirror	With mirror	Without mirror	With mirror
0 to 5	140	150	131	143
6 to 10	134	144	126	137
11 to 15	129	137	122	132
16 to 20	124	132	117	127
21 to 35	120	127	113	122
26 to 30	116	122	110	118
31 to 35	112	118	106	114
36 to 40	108	114	103	110
41 to 45	105	110	100	106
46 to 50	101	107	97	103
51 to 55	98	103	94	100
56 to 60	96	100	91	97
61 to 65	93	97	89	94
66 to 70	90	95	87	92

§ 310.1

9 CFR Ch. III (1–1–09 Edition)

TABLE 1—ONE INSPECTOR—STAFFING STANDARDS FOR SWINE—Continued

Distance walked ¹ in feet is—	Maximum inspection rates (head per hour)			
	Market hogs (heads attached or detached)		Sows and boars (heads detached)	
	Without mirror	With mirror	Without mirror	With mirror
71 to 75	88	92	85	89
76 to 80	86	89	82	87
81 to 85	84	87	80	85
86 to 90	82	85	79	83
91 to 95	80	83	77	81
96 to 100	78	81	75	79

¹ Distance walked is the total distance that the inspector will have to walk between work stations during one inspection cycle (e.g., between viscera, carcass, head, and wash-basin).

TABLE 2—TWO INSPECTORS—STAFFING STANDARDS FOR MARKET HOGS

Distance walked ¹ in feet by inspector B is—	Maximum inspection rates (head per hour with heads attached or detached)			
	Line configuration			
	Carcass, ² head viscera ³	Viscera, ² head carcass ³	Head, ² viscera carcass ³	
Without Mirror				
0 to 5	151–253	151–271	151–296	
6 to 10	151–239	151–255	151–277	
11 to 15	151–226	151–240	151–260	
16 to 20	151–214	151–227	151–244	
21 to 25	151–204	151–215	151–231	
With Mirror				
0 to 5	151–253	151–303	151–318	
6 to 10	151–239	151–283	151–304	
11 to 15	151–226	151–265	151–289	
16 to 20	151–214	151–249	151–270	
21 to 25	151–204	151–235	151–254	

¹ Distance walked is the total distance that Inspector B will have to walk between work stations during one inspection cycle (e.g., between viscera, carcass, and washbasin).

² Inspector A.

³ Inspector B.

NOTE: In multiple-inspector plants, the inspectors must rotate between all inspection positions *during each shift* to equalize the workload.

TABLE 3—TWO INSPECTORS—STAFFING STANDARDS FOR SOWS AND BOARS

Distance walked ¹ in feet by inspector B is—	Maximum inspection rates (head per hour)			
	Line Configuration			
	Car-cass, ² head viscera, ³ heads de-tached	Viscera, ² head car-cass, ³ heads de-tached	Head, ² viscera car-cass, ³ heads de-tached	Head, ² viscera car-cass, ³ heads attached
Without Mirror				
0 to 5	144–248	144–254	144–267	144–267
6 to 10	144–235	144–240	144–253	144–253
11 to 15	144–222	144–227	144–239	144–239
16 to 20	144–211	144–215	144–226	144–226
21 to 25	144–201	144–205	144–214	144–214
With Mirror				
0 to 5	144–248	144–292	144–305	144–292
6 to 10	144–235	144–273	144–291	144–280
11 to 15	144–222	144–256	144–272	144–268
16 to 20	144–211	144–241	144–255	144–255
21 to 25	144–201	144–228	144–240	144–240

¹ Distance walked is the total distance that Inspector B will have to walk between work stations during one inspection cycle (e.g., between viscera, carcass, and washbasin).

² Inspector A.

³ Inspector B.

NOTE: In multiple-inspector plants, the inspectors must rotate between all inspection positions *during each shift* to equalize the workload.

TABLE 4—THREE INSPECTORS OR MORE—STAFFING STANDARDS FOR SWINE

Maximum inspection rates (head per hour with heads attached)	Number of inspectors by station			
	Head	Viscera	Car-cass	Total
Market hogs:				
319 to 506	1	1	1	3
507 to 540	1	2	1	4
541 to 859	2	2	1	5
860 to 1,022	2	3	1	6
1,023 to 1,106	3	3	1	7
Sows and boars:				
306 to 439	1	1	1	3
306 to 462 ¹	1	1	1	3
440 to 475	2	1	1	4
476 to 752	2	2	1	5
753 to 895	3	2	1	6
896 to 964	3	3	1	7

¹ This rate applies if the heads of sows and boars are *de-tached* from the carcasses at the time of inspection.

NOTE: In multiple-inspector plants, the inspectors must rotate between all inspection positions *during each shift* to equalize the workload.

[35 FR 15567, Oct. 3, 1970, as amended at 47 FR 33676, Aug. 4, 1982; 50 FR 19903, May 13, 1985]